



restaurant • weddings • functions

SAULT LOCALS NIGHT

ENTREES

\$9.50

Omelette of blue swimmer crab and Chinese pork sausage, tamarind and sesame dressing

Salad of roasted baby beetroot, green apple and walnuts

Terrine of quail and black fungi, radish and hot mint salad

MAINS

\$20 main course plus a glass of house red or white wine

Steamed bun of leek, kipfler potato gorgonzola, fricassee of baby vegetables

Baby Barramundi fillet, fennel puree, pinenut and cress salad

Mushroom stuffed corn-fed chicken leg, truffled polenta, tarragon foam

Twice cooked pork belly, taro puree, sour plum sauce

CHEFS SPECIALS

\$27.50 main course plus a glass of First Encounter Shiraz Cab or First Encounter Sav Blanc (Please ask your waiter for menu details)

SIDES

\$7.50

House-made 'potato gems'
Rocket, Meredith Fetta and pomegranate

DESSERTS

\$9.50

Chocolate and cherry tart, vanilla ice cream

Caramelised banana parfait 'sandwich'

Lavander panna cotta, vanilla scented poached pear, berry merlot coulis